Cooking Temperatures

Cooking foods to the wrong temperature may cause foodborne illness!

Minimum Safe Internal Cooking Temperatures

Poultry – 165°F

Ground Beef and Pork – 155°F

In Shell Eggs
Fish and Shellfish
Whole Beef — **145°F**
Whole Pork
Whole Lamb

Vegetables and Pre-cooked Foods – 140°F

After food is cooked it must be held hot at 135°F

Reheat all foods to 165°F within two hours

Use a metal stem thermometer to check temperatures

Cool Foods the Right Way!

Keep germs from growing in your food
Use proper cooling methods

Shallow Pans
(not deeper than 2")

Blast Chiller

Ice Wand

Ice Bath

Cool all hot foods from 135°F to 70°F in 2 hours or less and from 70°F to 41°F in another 4 hours or less!

3 Sinks to Wash Utensils!

Franklin County Board of Health

Wash, Rinse, Sanitize

Wash (Detergent + 120°F water)
Rinse (Clean warm water)
Sanitize (75°F - 120°F water + sanitizer)

Sanitize with the right amount of sanitizer to kill germs!

50 ppm Chlorine for 10 seconds
50-200 ppm Quaternary Ammonia for 30 seconds
25 ppm Iodine for 30 seconds
Use test strips to check the concentration of the sanitizer

No Bare Hand Contact

Franklin County Board of Health

Do NOT touch foods that are ready to eat with bare hands!

HANDS SPREAD GERMS!

Use:
Gloves
Tongs
Deli Tissue
Other Utensils